SUBJECT:	DT and Food	YEAR GROUP:	9

PURPOSE OF STUDY

Design and technology is an inspiring, rigorous and practical subject. Using creativity and imagination, pupils design and make products that solve real and relevant problems within a variety of contexts, considering their own and others' needs, wants and values. They acquire a broad range of subject knowledge and draw on disciplines such as mathematics, science, engineering, computing and art. Pupils learn how to take risks, becoming resourceful, innovative, enterprising and capable citizens. Through the evaluation of past and present design and technology, they develop a critical understanding of its impact on daily life and the wider world. High-quality design and technology education makes an essential contribution to the creativity, culture, wealth and well-being of the nation.
As part of their work with food, pupils should be taught how to cook and apply the principles of nutrition and healthy eating. Instilling a love of cooking in pupils will also open a door to one of the great expressions of human creativity. Learning how to cook is a crucial life skill that enables pupils to feed themselves and others affordably and well, now and in later life.

THE NATIONAL CURRICULUM FOR ART AND DESIGN AIMS TO ENSURE THAT ALL PUPILS:	NATIONAL CURRICULUM LINKS
• Develop the creative, technical and practical expertise needed to perform everyday • tasks confidently and to participate successfully in an increasingly technological world. • Build and apply a repertoire of knowledge, understanding and skills in order to design and make high-quality prototypes and products for a wide range of users. • Critique, evaluate and test their ideas and products and the work of others. • Understand and apply the principles of nutrition and learn how to cook.	Cross curricular links: Maths: angles, measurement Science: forces English: speaking and listening Geography: environmental impact Life skills – food hygiene and preparation

TOPICS COVERED:

- Woodwork – Making a clock
- Food and Nutrition – food safety
- Textiles – recycled clothing

The Warwickshire Academy

INTENT OF SUBJECT:

Within DT and Food, pupils will develop a range of technical skills to develop their understanding of the design process and to make products based on a given design brief. Pupils will develop skills to make products out of a range of materials, using tools safely and confidently, following health and safety guidelines. Pupils will make their products after conducting research into key features and existing products and completing their own designs based on the given brief. Once pupils have selected appropriate materials, they will make and evaluate products. Pupils will also develop their understanding about manufacturing of existing products and impacts that this has on the environment, identifying the benefits of using sustainable or recycled materials. Pupils will develop greater understanding of food preparation and hygiene through learning about bacteria, food storage and developing food preparation techniques through learning about and applying a wider range of methods and techniques to make food. Pupils will develop independence in preparing food, for a variety of dietary needs, following safe practices for preparation and storage.

SKILLS OVERVIEW BY HALF TERM:

AUTUMN TERM

- Research skills.
- Comparison skills.
- Evaluation skills.
- Identify parts of products.
- Explain how products have changed over time.
- Create a mood board.
- Identify and explain key features of products.
- Sketching skills.
- Detailed drawing, including annotations.
- Name and identify tools.
- Use a range of tools safely to make a product.
- Measure accurately.
- Identify health and safety risks.
- Identify how to reduce health and safety risks.
- Make a product based on a design brief.
- Make improvements based on feedback.
- Select appropriate tools and materials.
- Explain reasons for choices made.
- Speaking and listening skills.
- Self-assessment.

- Peer-assessment.

SPRING TERM

- Demonstrate skills practically.
- Plan dishes and menus.
- Prepare and cook dishes safely.
- Understand health, varied and balanced diet.
- Show understanding of food storage, preparation, safety, and hygiene.
- Independently apply safe and hygienic food storage and hygiene.
- Identify the foods that have a higher risk of food poisoning than others, e.g., raw meat and fish.
- Use a range of preparation and cooking techniques.
- Use equipment safely.
- Work practically whilst being aware of others' safety.
- Demonstrate an increasing range of food preparation skills.
- Know where bacteria come from.
- Know why food may become contaminated with bacteria.
- Conduct experiments.
- Prepare and dishes showing key techniques or methods.
- Show awareness of dietary needs and cater for these.
- Follow safety rules.
- Identify, explain and show safe preparation and storage.
- Explain properties of different products.
- Explain how products are used.
- Explain how ingredients differ and why.
- Understand processes of cooking food using different methods
- Make examples of different types of foods.
- Identify and follow safety when cooking using different methods.
- Explain how to make a range of foods, in the same category.
- Prepare a category of food for a range of meals.
- Show competency in cooking a range of foods using the same method.
- Experiment with different flavours.
- Be able to experiment with flavoured oils and achieve sensory evaluations for these.
- Understand differences between different fats.
- Use fats successfully in recipes.

- Develop and apply a range of skills and techniques to prepare and cook food.
-

SUMMER TERM

- Researching using technology
- Presentation skills
- Comparison skills
- Identify different materials and the benefits of using these.
- Identify the purpose of different products.
- Identify and explain key features of products.
- Make a mood board to support design process.
- Sketching skills.
- Detailed sketches, including annotations.
- Explain when different techniques are most suitable when making a product.
- Measure accurately.
- Make a product based on a design brief.
- Make improvements based on feedback.
- Select materials and tools, explaining choices.
- Self-assessment skills.
- Peer assessment skills.
- Speaking and listening skills.